

Appl. No. 10/620,337
Amendment dated: July 29, 2005
Reply to OA of: March 1, 2005

This listing of claims will replace all prior versions and listings of claims in the application.

Listing of Claims:

1(currently amended). An edible fat/oil composition, comprising an edible fat/oil, and containing linolenic acid in an amount not smaller than 1 mass %, a plant sterol in an amount of 1 mass % to 10 mass %, tocopherol in an amount of 0.01 mass % to 1 mass %, and a lipophilic emulsifying agent in an amount of 0.005 mass % to 10 mass %, wherein an additional plant sterol which has been subjected to a deodorizing treatment is added in addition to the plant sterol contained in the edible fat/oil itself.

Claims 2-27(canceled).

28(new). A method of preparing an edible fat/oil composition comprising an edible fat/oil, and containing a plant sterol in an amount of 1 to 10 mass %, and a lipophilic emulsifying agent in an amount of 0.005 to 10 mass %, the method comprising subjecting a mixture of the edible fat/oil and the plant sterol to deodorizing treatment and adding the lipophilic emulsifying agent to the deodorized mixture.

29(new). The method according to claim 28, further comprising adding tocopherol to the mixture in an amount such that the composition contains tocopherol in an amount of 0.01 to 1 mass %.

30(new). The method according to claim 28, wherein the plant cholesterol comprises a fatty acid ester thereof.

31(new). The method according to claim 28, wherein the edible fat/oil comprises rice oil in an amount of 10 mass % or more.

Appl. No. 10/620,337
Amendment dated: July 29, 2005
Reply to OA of: March 1, 2005

32(new). The method according to claim 28, wherein the lipophilic emulsifying agent comprises at least one selected from the group consisting of sucrose fatty acid ester, glycerin fatty acid ester, sorbitan fatty acid ester, and propylene glycol fatty acid ester.